



HENCOTE

À LA CARTE

WHILE YOU WAIT

Fresh Homemade Focaccia, Hummus, Olives, Balsamic and Rapeseed Oil £5

STARTERS

Spiced Parsnip Soup, Apple Puree, Parsnip Crisps *V, VE, GF, DF, NF* £7

Whipped Goats Curd, Beetroot Textures *V, NF, GF* £8

Nori Cured Salmon, Edamame Beans, Lime & Wasabi Crème Fraiche, Coriander *GF, NF* £9

Wild Boar Terrine, Piccalilli Puree, Pickled Garden Vegetables £9

Chicken Liver Parfait, Hedgerow Gel, Crisp Bread, Seasonal Chutney *NF* £8.5

Sautéed Wild Mushrooms, Sourdough Toast, Chive Emulsion *V, VE*, NF* £7 (+£2 Fresh Truffle)

MAINS

Tandoori Monkfish, Lentil Dahl, Pickled Cauliflower, Roasted Florets, Micro Coriander, Spiced Potato Chips *GF, NF*
£22

Hencote Prime Cut Burger, Brioche Bun, Tomato Relish, Cheese, Dill Pickle, Rocket, Fries *NF, GF** £16 (Lunch only)

Sirloin of Beef, Root Veg Dauphinoise, Coffee Roasted Carrots, Artichoke Puree, Onion Fondue *NF, GF* £25

Braised Turnips, Winter Grain Salad, Pickled Mushroom, Celeriac Broth *V, VE, NF, DF* £17

Poached Salmon, Sea Vegetable Cream Sauce, Brown Shrimps, Herb Crushed New Potatoes, Baby Leek *GF, NF* £20

Turkey Ballotine, Sage & Onion Stuffing, Duck Fat Fondant, Cranberry Gel, Bacon Creamed Sprouts *GF, NF* £20

10oz Ribeye Steak, Parmesan & Truffle Fries, Stuffed Field Mushroom, Roasted Tomato *GF, NF* £30

SAUCES

Garlic Butter *V, GF, NF* (£2.5), Red Wine *GF, NF, DF**, Peppercorn *GF, NF, DF**, Diane *GF, NF*, Bordelaise *GF, NF* (£3.5 each)

WOOD FIRED PIZZA

Margherita *V, NF* £10

Shropshire Salumi, BBQ Corn, Spring Onions *NF* £12

Mushroom, Blue Cheese & Truffle Oil *V, NF* £11

Chicken, Pickled Raisin, Fresh Tomato *NF* £12

SIDES

Fries, Hencote Salad, Garlic Buttered New Potatoes, Bacon Creamed Sprouts, Buttered Kale & Cavolo Nero *DF, V, VE**, Coffee Roasted Carrots (£4 each)

ALLERGEN INFORMATION

V = Vegetarian, VE = Vegan, VE Vegan Adaptable, GF = Gluten Free, * = Gluten Free Adaptable, NF = Nut Free, DF = Dairy Free, DF* = Dairy Free Adaptable*



DESSERTS

Vanilla Cheesecake, Caramelised Fig, Honey & Yoghurt Sorbet, Nutmeg Wafer *NF* £8

Key Lime Pie, Passionfruit Curd, Cardamom Ice Cream, Crème Patisserie *NF* £9

Chocolate Fondant, Cherry Sorbet, Chocolate Crumb, Sour Cherries *V, NF* £9

Mulled Fruit Crumble, Custard Ice Cream *GF, NF, V* £9

Local Artisan Cheeseboard *V* £13

Chefs Hand-Made Truffles for Two £5

ALLERGEN INFORMATION

V = Vegetarian, VE = Vegan, VE Vegan Adaptable, GF = Gluten Free, * = Gluten Free Adaptable, NF = Nut Free, DF = Dairy Free, DF* = Dairy Free Adaptable*